

Rayssa Carvalho

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6682369/publications.pdf>

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6
papers

139
citations

1478505

6
h-index

1872680

6
g-index

6
all docs

6
docs citations

6
times ranked

180
citing authors

#	ARTICLE	IF	CITATIONS
1	Chitosan nanoemulsions of cold-pressed orange essential oil to preserve fruit juices. International Journal of Food Microbiology, 2020, 331, 108786.	4.7	34
2	Physiological alterations involved in inactivation of autochthonous spoilage bacteria in orange juice caused by Citrus essential oils and mild heat. International Journal of Food Microbiology, 2020, 334, 108837.	4.7	17
3	Determination of sensory thresholds of Mentha piperita L. essential oil in selected tropical fruit juices and efficacy of sensory accepted concentrations combined with mild heat to inactivate foodborne pathogens. International Journal of Food Science and Technology, 2019, 54, 2309-2318.	2.7	7
4	Control of Autochthonous Spoilage Lactic Acid Bacteria in Apple and Orange Juices by Sensorially Accepted Doses of <i>Citrus</i> Spp. Essential Oils Combined with Mild Heat Treatments. Journal of Food Science, 2019, 84, 848-858.	3.1	17
5	Nanoemulsions of Mentha piperita L. essential oil in combination with mild heat, pulsed electric fields (PEF) and high hydrostatic pressure (HHP) as an alternative to inactivate Escherichia coli O157: H7 in fruit juices. Innovative Food Science and Emerging Technologies, 2018, 48, 219-227.	5.6	31
6	Effects of the Essential Oil from Origanum vulgare L. on Survival of Pathogenic Bacteria and Starter Lactic Acid Bacteria in Semihard Cheese Broth and Slurry. Journal of Food Protection, 2016, 79, 246-252.	1.7	33